

Establishment Name <b>THE GRILL ROOM</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	5	Date	12/20/2016
		No. of Repeat Risk Factor/Intervention Groups Out	1	Time In	12:00 PM
		Certified Food Protection Manager	Y	Time Out	2:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/17/2017 / 20202	84 EXCHANGE ST	PORTLAND	04679	207-774-2333
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SMITH, HARDING	Regular	Yes	High

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R
<b>Supervision</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	IN	Hands clean & properly washed		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X	
8	IN	Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	OUT	Food in good condition, safe, & unadulterated	X	
12	IN	Required records available: shellstock tags parasite destruction		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		X
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		X
<b>Conformance with Approved Procedures</b>				
27	IN	Compliance with variance, specialized process, & HACCP plan		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31	X	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

Compliance Status			cos	R
<b>Proper Use of Utensils</b>				
41	X	In-use utensils: properly stored	X	X
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	X	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		X
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 12/20/2016

Health Inspector (Signature)

Follow-up: YES

NO

Date of Follow-up: 12/30/2016

# State of Maine Health Inspection Report

<b>Establishment Name</b> THE GRILL ROOM		As Authorized by 22 MRSA § 2496	<b>Date</b> 12/20/2016
<b>License Expiry Date/EST. ID#</b> 6/17/2017 / 20202	<b>Address</b> 84 EXCHANGE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04679 <b>Telephone</b> 207-774-2333

## Temperature Observations

Location	Temperature	Notes
KITCHEN	114F	HOT WATER
COLD HOLD #4	50F	SHRIMP, PIC DISCARDED
COLD HOLD #2	50F	COOKED CHICKEN, PIC DISCARDED
KITCHEN	54F	SHELL EGGS, PIC DISCARDED
COLD HOLD #3	41F	PEPPERONI
KITCHEN	200 PPM	QUATS. SANITIZER
WALK-IN COOLER	48F	MEATS, SAUCES, PIC DISCARDED
BAR COLD HOLD	51F	MILK, PIC DISCARDED
COLD HOLD #1	50F	MEATS, SAUCES, PIC DISCARDED
DISH AREA	190F	DISH MACHINE FINAL RINSE
HOT HOLD	174F	PORK

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# State of Maine Health Inspection Report

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84 EXCHANGE ST

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PORTLAND ME

Zip Code  
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## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: \*COS\* FOOD HANDLER OBSERVED HANDLING READY-TO-EAT FOOD WITH BARE HANDS, DISCUSSED WITH PIC

11: 3-101.11: C: Food is adulterated, not safe or honestly presented.

INSPECTOR NOTES: \*COS\* SEVERAL CONTAINERS OF EXPIRED PHF FOUND IN COOLERS, PIC DISCARDED, DISCUSSED

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: \*REPEAT\* CAN OPENER AND FOOD SLICER NEED TO BE CLEANED AFTER EACH USE, DISCUSSED AGAIN

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: \*COS\* SEVERAL COOLERS HAVE PHF STORED ABOVE 41F, SEE TEMPS., PHF NEEDS TO BE HELD 41F OR LOWER

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: \*COS\* SHELL EGGS ARE STORED AT ROOM TEMP. (54F), PIC DISCARDED, NEED TO BE HELD 45F OR LOWER

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: \*COS\* UNLABELED CHEMICAL SPRAY BOTTLES FOUND IN KITCHEN, NEED TO HAVE THE COMMON NAME ON THE LABEL

31: 4-301.11: N: Insufficient hot holding and/or cold holding equipment.

INSPECTOR NOTES: SEVERAL COLD UNITS ARE OPERATING ABOVE TEMP., NEED TO BE FIXED OR REPLACED, SEVERAL FOOD ITEMS WERE DISCARDED

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: \*REPEAT\*\*COS\* IN-USE UTENSILS ARE STORED IN COOL WATER, CHEF KNIFE IS STORED IN SANITIZER, PIC CORRECTED, DISCUSSED PROPER UTENSIL STORAGE

46: 4-301.12.(A): N: A manual ware washing sink with at least three compartments not provided.

INSPECTOR NOTES: NEED TO INSTALL A 3-BAY SINK FOR DISH WASHING

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: \*REPEAT\* DISH/ STORAGE ROOM FLOOR NEEDS TO BE SMOOTH AND EASILY CLEANABLE, DISCUSSED AGAIN

Person in Charge (Signature)



Date: 12/20/2016

Health Inspector (Signature)



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53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: NEED TO CLEAN FLOORS AND WALLS IN KITCHEN, DISH/ STORAGE ROOM, AND WALK-IN COOLER

Person in Charge (Signature)



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## Inspection Notes

Certified Food Protection Manager- Timothy Mitchell EXP. 1/26/2021

Eating establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to [ecobb@portlandmaine.gov](mailto:ecobb@portlandmaine.gov) or faxing to 207-874-8716. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or [carol.gott@maine.gov](mailto:carol.gott@maine.gov).

Please include the name of your establishment and the establishment ID# with your certification(s).

### 2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes:

- " No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- " Date marking of Ready-to-eat potentially hazardous foods.

### Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed at 207- 874-8365 or email [ecobb@portlandmaine.gov](mailto:ecobb@portlandmaine.gov) . Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

### Additional Inspection Fee

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

### Document Retention/Posting

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 12/20/2016

Health Inspector (Signature)

